

# THREE CHEESE WHITE PIZZA

For White Garlic Pizza Sauce:

- 2 T. butter
- 2 T. flour
- 4 cloves garlic, minced
- 1/2 t. dried oregano
- 1 c. half-n-half
- 1/4 t. salt
- 1/4 t. pepper
- 1/4 c. shredded Parmesan cheese

1 bag store-bought pizza dough

1/4 lb. hot Italian sausage

8 oz. Baby Bella mushrooms, sliced

2 T. butter

1/4 of a small red onion, sliced

4 oz. smoked, fresh mozzarella cheese, sliced in 1/4" thick slices

6 oz. Fontina cheese, shredded

1/8 c. shredded Parmesan cheese

cornmeal

To make White Garlic Pizza Sauce:

In a medium saucepan, melt butter over medium heat. Add garlic and oregano and sauté for 30-45 seconds. Add flour and stir. Slowly add half-n-half in small portions, whisking continuously after each addition until smooth and thickened. Add 1/4 c. Parmesan cheese, salt, and pepper. Remove from heat.

Preheat oven to 500 degrees.

Cook hot Italian sausage in a small skillet until browned. Drain fat.

Heat 2 T. butter in a medium skillet until melted and frothing stops. Add mushrooms and sauté for 8-10 minutes, or until golden brown. When mushrooms are almost done, add most of onions (reserving some) and stir.

Roll pizza dough to desired thickness for crust. Sprinkle a flat baking sheet or pizza pan with cornmeal. Place dough on baking sheet and spread with White Garlic Pizza Sauce. Top with half of shredded Fontina cheese and cooked mushrooms and onions. Top with remaining Fontina, sliced mozzarella, and remaining fresh onion slices. Sprinkle with Parmesan cheese.

Bake at 500 degrees for 12-14 minutes, or until golden and bubbly.

Makes one, 12" pizza.

